

NEVADA DEPARTMENT OF CORRECTIONS	SERIES 700 INMATE REGULATIONS	SUPERSEDES: AR 732 (07/10/02)
ADMINISTRATIVE REGULATIONS MANUAL	ADMINISTRATIVE REGULATION 732 ALTERNATIVE MEAL SERVICE	EFFECTIVE DATE: 09/06/03

TABLE OF CONTENTS

	<u>PURPOSE</u>	
	<u>AUTHORITY</u>	
	<u>RESPONSIBILITY</u>	
	<u>DEFINITIONS</u>	
	<u>APPLICABILITY</u>	
	<u>PROCEDURES</u>	
<u>732.01</u>	ALTERNATIVE MEAL SERVICE	
	<u>REFERENCES</u>	
	<u>ATTACHMENTS</u>	
	<u>MANDATORY REVIEW DATE</u>	<u>07/10/04</u>

PURPOSE

To set forth guidelines for the implementation and use of a standardized alternative meal service for food-abusive inmates throughout the Department.

To preclude the use of food as a disciplinary measure.

AUTHORITY

NRS 209.131

RESPONSIBILITY

The Wardens are responsible to ensure compliance with this regulation.

DEFINITIONS

FOOD-ABUSIVE INMATE – Any inmate who deliberately disrupts feeding and food service operations by misuse of food or food service equipment, or abuse of employees or inmates serving the food by throwing liquids, food, urine, or feces.

MINIMUM DAILY CALORIE NEEDS – Approximately 2900 calories per inmate per day.

APPLICABILITY

This regulation applies to all employees and inmates within the Department.

PROCEDURES

1.1 Alternative meal services may only be used for inmates who are housed in segregated housing, and identified as a food-abusive inmate. **(3-4252)**

1.1.1 Alternative meals are evaluated on a case-by-case basis.

1.1.2 Use of the meal is based on health and safety considerations only.

1.1.3 The meal must meet basic nutritional requirements.

1.1.4 Written approval from the Warden is required prior to use of the alternative meal.

1.1.5 No inmate will be served an alternative meal until the responsible health authority medically approves this meal for the inmate.

1.1.6 The substitution of meals will not exceed seven consecutive days for each incident.

1.1.7 Authorization for placing an inmate on an Alternative Meal Service will be documented on the Alternative Meal Service Approval/Disapproval Form DOC-3015.

1.2 DOC Form 028, Incident Report Form, will be submitted by staff to the Warden, detailing the incident for which the inmate was identified as a food-abusive inmate.

1.2.1 A separate Notice of Charges may also be written for the inmate's action.

1.2.2 The imposition of the Alternative Meal Service is not an approved disciplinary sanction. **(3-4301)**

1.3 Inmates who supply sources of food to the food-abusive inmate cannot themselves be considered food-abusive inmates and will be processed through ordinary disciplinary procedures.

1.4 One alternative meal will be served daily in a 24-hour period.

1.4.1 The meal will be sufficient in quality and quantity to provide minimum daily calorie requirements and will be approved by a registered dietitian.

1.4.2 Water is to be served with the meal.

1.4.3 No coffee or juice will be provided during this meal.

1.5 Recipe and cooking will be in accordance with attached Instructions.

REFERENCES

ACA Standards 3-4252 and 3-4301

ATTACHMENTS

Alternative Meal Service Approval/Disapproval Form DOC-3015

Incident Report Form DOC-028

Cooking Instructions

Jackie Crawford, Director

Date

CONFIDENTIAL

Yes

XX
No

THIS PROCEDURE SUPERSEDES ALL PRIOR WRITTEN PROCEDURES ON THIS SPECIFIC SUBJECT.

ALTERNATIVE MEALS SERVICE COOKING INSTRUCTIONS

I. RECIPE

The alternative meal will follow the recipe below:

- Two (2) ounces of powdered milk;
- Three and one half (3.5) ounces of raw grated potato;
- Three and one half (3.5) ounces of carrots, chopped fine;
- One (1) ounce, by volume, tomato juice or puree;
- Three and one half (3.5) ounces cabbage, chopped fine;
- Four (4) ounces of ground beef;
- Two (2) ounces of lard or shortening, or salad oil;
- One (1) ounce of white or whole wheat flour;
- Three and one half (3.5) ounces of chopped celery;
- One (1) egg; and
- Five (5) ounces of dry red beans, precooked before baking.

II. COOKING INSTRUCTIONS

Chop/dice vegetables; thoroughly mix the vegetables, meat, milk, tomato juice, flour, shortening, and egg; mold, place in bread pans; bake at 350 degrees (do not grease loaf pans). Bake until done. Makes one loaf.